

RESTAURANT 231

Open for dinner upstairs from 5.30pm Tuesday – Saturday

Open for lunch upstairs 12-3pm Friday & Saturday

Starters

Bacco Bakery Sourdough Roll V \$3pp

Extra Virgin Olive Oil

Marinated Olives GF/V/VE \$8

Chilli, Lemon & Orange

White Anchovies \$13

Rye Crumb & Thyme

Entrées

Half Dozen Sydney Rock Oysters GF \$24

Mignonette & Lemon

Grilled Half Shell Scallops GF \$22

Ginger, Shallots & Soy

Barley Risotto V/VEO \$20/\$35

Broccolini Puree, Capsicum & Garlic Chips

Antipasto Plate \$22

A selection of freshly sliced locally cured meats

Kingfish Tartare GF \$24

Chilli, Avocado Mousse & Potato Crisp

Caprese Salad V/GF \$18

Buffalo Mozzarella & Heirloom Cherry Tomatoes

Manchego Cheese Croquettes \$14

Jamon, Manchego Cheese & House made Ketchup

Mains

Nduja Gnocchi \$35

House made Gnocchi w/ spicy Bolognese

Tiger Prawn Taglierini \$35

Prawn Bisque & Creamed Buffalo Mozzarella

Whole Plate Market Fish GF \$35

Chilli, Ginger & Garlic Sauce w/ Fried Shallots, Coriander & Lime

Crispy Skin Chicken GF \$35

Corn Puree, Mushroom Duxelle, Pearl Onion & Polenta Crisp

Steak Frites GF \$35

Wagyu Flank Steak w/ Café de Paris Butter & Shoestring Fries

Flame Grilled Rib Eye on the Bone GF \$45

Charred Cos Lettuce w/ Anchovy & Lemon & Veal Jus

Sides

Pomme Frites GF/V/VE \$9

House Made Ketchup

Garden Salad \$9

Zucchini Salad GF/VE \$10

Pickled Carrots, Pine Nuts, Chilli w/ Orange Dressing

Charred Broccolini GF/V/VEO \$10

Garlic Puree & Garlic Chips

Desserts

Date & Macadamia Tart \$14

Vanilla Bean Ice Cream

Flourless Chocolate Cake GF \$14

Chantilly Cream & Macerated Berries

Ice Cream Sandwich \$14

Praline, Choc-Chip Cookie w/ Salted Caramel

Mr Black Affogato \$ 16

Vanilla Bean Ice Cream, Mr Black Coffee Amaro & Nori's Roasted Almonds

Cheese Plate \$25

Chefs Selection of Cheese w/ Condiments